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Farming in Three Towns.

A farmhouse celebrated for its peculiar location is situated at the very corner of three towns, Vernon, Bolton and Manchester, and two counties, Tolland and Hartford. The house has long been noted for many political and also religious gatherings, and social parties have gathered there from time to time.

The owner, John L. Risley, has had charge of Lakeside farm since his father's death in 1894. He has added acre after acre to the original farm, until it now contains about 350 acres, or four times as much as the old farm. The farm buildings have all been rebuilt or overhauled. Running water has been put into the buildings by an ingenious water wheel and pump combined from the lake. The telephone connects the house with the outside world.

A general line of farming is practised. A herd of about twenty cows is kept, and in summer nearly all the cream is sold for ice cream at South Manchester. The team work is done by four horses and one pair of oxen. Four or five hundred cords of wood and many railroad ties are annually sold. An abundant supply of ice is cut upon the lake. Pigs and poultry abound, and nearly all farm crops, including corn, potatoes, rye, oats and garden stuff, are grown and marketed near home, and buy his vegetables in the city. That the reverse of all this may sometimes be realized is my sincere prediction.

Three or four men are employed the whole year and others in the busy times. Besides attending to the duties of the farm Mr. Risley has filled many public positions.

J. S. R.

Wire Worms Killed by Fall Plowing.

At the New York Cornell Agricultural Experiment Station exhaustive experiments covering a period of three years were made for the purpose of testing remedial measures. The statements here made are based largely upon the results of those experiments. Many methods that had previously been recommended for the destruction of these pests were found to be inefficient. To cite but one example: It was found that the wire worms were still alive in soil to which salt enough had been applied to kill the vegetation.

One method was especially approved, fall plowing. The explanation of the beneficial results that follow fall plowing is believed to be found in the following facts. Wire worms live for at least three years in the worm or larval state. When the worms are full grown they change to soft white pupae during July. The pupal stage lasts only about three weeks, the insect assuming the adult form in August. But, strange to say, although the adult state is reached at this time, the insect remains in the cell in the ground till the following April or May, nearly a year. This period of quiescence is apparently necessary to the life of the beetle, for in every case where the soil was disturbed after the insects had transformed the beetles perished. By fall plowing we can destroy the beetles in the soil and thus prevent their depositing eggs the following season. After plowing (at least six inches deep) the soil should be well pulverized and kept stirred so that the earthen cells of the pupae and adults may be destroyed. It will usually require at least three years to render the soil comparatively free from wire worms, as only the pupae and adults are killed, the young larvae remaining unjured.

Sheep for New England. III.

Do sheep pay better than cows? G. S. Tucker of Peterboro, N. H., answers as follows:—“I think so. The present conditions of most of our pastures here in New Hampshire are even better adapted to sheep grazing than to cattle, and thereby if fed in this way could be reclaimed at a profit by the practice of alternating every two years with the flock and herd. This would not only enhance the fertility of the land and its carrying capacity, but it would prevent grub and other infection so common to the sheep where fed successively in small areas. The profitable method of growing mutton lambs, however, cannot depend alone on grazing; every farmer should devote a certain amount of his farm to arable land, planted to rye, vetch, kale, turnips, cabbage and peas, and especially so if a stand of clover or alfalfa is not in sight. Those to be fed for mutton should be drafted from the flock as early as July. At this time the pasture will be dry, and the heat tells on the heavily fleeced ones; then they should be kept up during the hot days, and turned in nights on the patches of arable. This with a small portion of grain will finish them off quickly and at an unquestioned profit to the feeder.”

There seems to be no question as to the

profitability of this branch of the sheep business and it should be encouraged by every means at our command.

On account of the large crowds of city people who come to New Hampshire during the summer the demand for lambs is becoming greater year by year. It seems to be the farmer's duty, as well as privilege, then, to be “ready with the lambs” when the season opens. The average New Hampshire farmer is certainly poor enough so that he cannot afford to let any of these chances go by him. If the summer visitors in a section are not already demanding mutton lambs it is probably because they do not know that lambs can be had. If a man has lambs to sell he will have no difficulty in selling them at a good profit.

It is encouraging to note the progress that has been made in this line by our enterprising breeders, for there were over thirty thousand mutton lambs raised in New Hampshire in 1900. Some people are aware to the situation, and let me hope that more will soon take up the business.

One thousand dollars worth of sheep

can be cared for in the best manner at one-third the cost of the same amount invested in cattle of any description, and the cost of food consumption proportionately less. The dairy product is a very sensitive and precarious one, and the management of a herd a very complicated matter if maximum results are reached. The product of a flock, although requiring constant and the best of care, can even during emergencies be met with less experienced help and the product not affected. The ordinary farmer employing one farm hand ought to be able to carry on a hundred-acre farm in all its details with no less a flock than one hundred sheep, while a farm of this size devoted to the ordinary dairy purposes would find it impossible with the same amount of hired labor. So I believe that a proposition of this size had better conduct its stock raising where labor can be more readily assured and less of it, and especially so since anything like the old-time genuine sort of young man is almost impossible to secure at any price who will faithfully enlist in the avocation. If farming were thus different the whole problem in my opinion would be solved.

Farmers once boasting of their hundred odd head, districts made up of the finest type of New England folk depopulated and passed over to the summer habitant, whose chief passion is to possess large acreage, and buy his vegetables in the city. That the reverse of all this may sometimes be realized is my sincere prediction.

W. H. Neal of Meredith says regarding this question: “A majority of the farms of New Hampshire lack nearby pastures to carry on dairying wholly. While it may be more profitable to use the home pastures for dairy purposes, a flock of sheep will bring good returns for the back pastures. Sheep require but little labor in caring for them, and owing to the present scarcity of farm help it may be advisable in many cases to keep sheep altogether.”

C. A. Watkins of Walpole says: “I think that if the farmers would give the sheep the care and grain they give the cows the profit would be larger from the sheep and with less labor.”

Mr. C. B. Hoyt of Sandwich says: “I think it more profitable today to breed sheep than cows.”

H. C. Paddock of West Claremont says: “Sheep are just as profitable as cows, and many think more so, because the profits can be obtained with less labor and give greater returns for capital invested.”

Mr. J. R. Eastman of Andover says: “In good hill pastures, well drained and watered, somewhat distant from a creamery or railroad, sheep are the more profitable.”

Mr. E. C. Bailey of Claremont says: “Sheep are the more profitable. There is less labor involved. Sheep have the power of keeping up the fertility of the pastures. Properly managed there is less liability to loss. During the season of planting, cultivating and harvesting the crops are out of the way. Less trouble in marketing the beetles perished. By fall plowing we can destroy the beetles in the soil and thus prevent their depositing eggs the following season. After plowing (at least six inches deep) the soil should be well pulverized and kept stirred so that the earthen cells of the pupae and adults may be destroyed. It will usually require at least three years to render the soil comparatively free from wire worms, as only the pupae and adults are killed, the young larvae remaining unjured.

Mr. Bernard Carr of Colebrook says: “I think that, considering the money invested and labor involved, the profits from sheep are greater than those from dairying. If a man lives a long way from market and keeps a large dairy, the cost of extra feed, hired help, etc., would be so great that sheep would be preferable.”

Mr. F. O. Brown of North Hampton says: “Sheep are more profitable because of the larger number kept with less labor involved.”

Mr. Almon Young of Clarksville says: “If a man likes sheep they will be more profitable than cows.”

Mr. Solomon Dodge of Andover says: “Sheep are more profitable. The labor in caring for them is much less. Sheep are a benefit to one's pastures. Sheep help to keep down the bushes.”

Charles Rovell of Hopkinton says: “With good care sheep would be as profitable as cows, as they require less labor and can be kept on poorer feed.”

Samuel Chouteau of Bow says: “Sheep are more profitable than cows and there is less labor needed. The sheep go to pasture the first of April and care for themselves, except for a little salt, until November. The cows must come to the barn every night, milked, milk cooled and carried to the station—it makes a slave of every man.”

W. C. Spaulding of Lancaster says: “I think a few sheep in connection with the dairy is the most profitable way to handle sheep at the present time. A few sheep can be kept on a dairy farm without interfering in the least. I have usually kept twenty-five sheep with twelve cows. I have extended my dairy and shall keep more sheep.”

Replies, expressing this kind of feeling, have been received from all over the State,

and it seems to be fair proof of the comparative merits of the two industries. The sheep breeders have tried both cows and sheep, and no one is as well able to speak with authority as they are. With the testimony of many sheep breeders proclaiming the profitability of the industry, our present markets for summer lambs and our well watered hillside pastures, we have, in our mutton and wool producing sheep, one of the best paying branches of farm husbandry. From no animal can we get so quick and large returns. Each sheep will produce annually fifty dollars worth of mutton, a lamb worth \$3.50 to \$5.50 and wool worth about \$1.25, the cost of feeding a sheep during the winter. The profits are

down to that size, with no sharp edges to chafe the fingers. Some choppers like it quite found in the small part of the handle, others a little fat. This is a matter of taste, like stove fruit. Be careful to chop the sharp point off the butt of the handle before using, or you will most likely injure the Jaws and commit happy disarray by jabbing it into your paunch or groin. Of course if you are in a lodge, this does not matter, as, if you die your heirs will set the house, and if you do not, you can bubble round on a stick and your lodge money, and advise other choppers to do likewise.

It is a curious thing that a good axe in the store nearly always has a bad grained handle

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Poultry.

Rhode Island Reds as Utility Fowl. Now that the Rhode Island Reds have been admitted to the standard of perfection, we can expect them to have an unprecedented boom, as they have proven in the past few years that they are the coming utility fowl, and now that they have an ideal established, they will occupy a prominent place in the fancy, as a more beautiful plumed fowl has never been produced. The sight of a flock of fully developed young Reds would soon give any one that had any taste for poultry raising at all, a most severe attack of "Chicken Fever." The farmer cares little for the fancy part of any fowl, but he wants the variety that will lay eggs the year round, especially when the price is high, and one whose chicks are hardy and grow quick and more easily, and a size that will bring something when taken to market to dispose of his surplus stock.

That this breed is a combination of more good practical points combined with fewer undesirable ones than any other that I have ever seen I will try to prove by the following facts. They take their name from their beautiful red color, and it is to be hoped that the leading breeders will make it a point to breed them as red as possible, and as far from the common buff as possible, as when you get this shade of red just right there is no color in poultrydom to compare with it. As the fowls are very hardy, the eggs are more liable to be fertile, especially early in the season, when the majority of the chicks should be hatched, as then you can get a good price for your surplus cockerels for broilers, and the early pullets mature and are laying in the fall when hens are scarce, and, therefore, high priced.

I know of no chicken easier to raise than well bred Reds and if given half a chance they will live, as they feather out comparatively slow, and the feed consumed goes towards making flesh, bone and muscle instead of feathers, which is a great advantage over the breeds that feather out so young that many die from the severe strain on their young systems. If properly fed by using mixed grains and plenty of meat scrap they will at the age of six weeks be old enough for the Saratoga broiler size (1½ pounds), while at two months old they make as plump a two-pound broiler as many breeds of many weeks later. At three or four months old they make a fine roaster, and at any age the Reds make one of the best table fowls obtainable. No cockerels are allowed to live on this farm after they are old enough to tell what they are going to be, unless they are very promising specimens, and then they receive the best of care until matured so as to make the best of breeders for next year; both cockerels and pullets mature early, and it is no uncommon thing for pullets to be laying at five months old.

One of the strongest points in favor of this breed is the fact that the hens continue to lay even until they are over three years old, as many breeders will testify, as they are not liable to "fat up behind," which is a great fault of the Plymouth Rocks and Wyandottes and other large breeds.

This breed does not require warm houses, and, in fact, will give better results if kept in houses with curtain fronts instead of glass, as nature has provided them with nearly double the feathers some of the smaller breeds have, which accounts for their hardiness and good winter laying qualities.

The many good points of this breed are rapidly pushing them to the front in spite of the united efforts of the old line breeders to keep down what they will know will be a strong rival for public approval, so I will say no more in their favor as I know they are perfectly able to take care of themselves at any season of the year.

EDWARD T. DE GRAFF.
Amsterdam, N. Y.

Poultry for Market.

The best kind of a chicken for the market is a plump fowl with yellow skin, such as the Plymouth Rock, Wyandotte, Light Brahma, Leghorn, or, in fact, almost any other with light feathers. Stock of this kind dresses out yellow and always will bring the top of the market. Dark feathered poultry when dressed out has a dark blue skin, and it always sells at a lower price than light colored stock.

The best breed of chickens for broilers is Plymouth Rock, Wyandotte and Light Brahma. The chicks should be hatched in January and February.

It is hard to get hens to set in winter and is almost necessary for the farmer to use incubators to raise broilers in time to bring the best prices. The incubator on the farm is being brought to more profitable use every year. There is no doubt that the incubator and brooder method of raising chickens is a wonderful improvement on the hen method. It is cheaper and a greater number of fowls can be raised from the same number of eggs. Hens can be made to lay nearly double as many eggs if they are not required to set, and it is a good plan to use incubators instead of taking the hens from their work. The incubator is no longer an experiment. There are several first-class machines on the market, and no mistake can be made in buying any one of half a dozen leading machines which are guaranteed to give satisfaction.

The breed of turkeys raised does not make so much difference as the breed of chickens. Any kind of turkey will bring the market price if it is plump and fat, although the Bronze seems to be the best all-round breed, and the blooded stock will fatten more quickly and at less expense than the common run of fowls.

In raising ducks never keep anything but white feathered stock. The Pekin duck is the best and always brings the top of the market.

With geese only the largest breeds should be kept. The Toulouse, African, or any other large breed is all right, and it costs no more to raise a large bird than a small one. The market is never overstocked on large, fat geese. The best season in which to sell chickens is from the first of January to the first of November. Every farmer seems to want to dispose of his poultry during November and December, and consequently the market is always overstocked at that time. The surplus young roosters should be sold during September and October, as they will bring more money than later. If it is impossible to market them until after that time, it is best to hold them until after January, for prices are always low during the intervening months. Turkeys are most salable around the holidays. Old turkeys and large young gobblers should be marketed for Thanksgiving and Christmas; poor stock should never be sent to the market. All should be well fattened before being shipped. The hens and small young gobblers should be kept until after the holidays, but should be marketed by the first of February.

Capons sell best from the first of January to first of March, and generally bring from

eight cents to fifteen cents per pound. The larger they are the higher price they will bring per pound. Birds that weigh less than seven pounds each will bring no more than the price of common chickens.

Live geese sell best in September and October and dressed geese any time after the first of December to the first of March. There is no particular season in which to sell ducks. Broilers bring the most money from the first of March to the first of July, the highest price being obtainable from the middle of April to the first of June. They sell by the dozen from the first of March until about the first of July and the remainder of the season by the pound. They generally bring from \$3 per dozen the first of March to \$6 or \$7 per dozen during April and May. About the first of July they will, as a general thing, bring from twenty to twenty-five cents per pound, the price gradually going lower. Chicks should weigh from one-half to two pounds each the first of March, and as the season advances from two to 2½ pounds each. They should be shipped alive from the first of March until

until November.—P. H. Sprague.

The Dust Bath.

A dust bath should be provided in every breeding pen and should consist of a shallow box 5x6 feet, in which you place sand, ashes and some sulphur, and a little insect powder. This should be shaded in the summer time. Keep dry and have a cover to take on and off in the winter months. Neglect of the bath means an increase of the fowl fleas, which, unlike the bird mites, which are only found out at night and hide away during the day, live on the body of the hen and drain it of much of the egg-forming elements. These parasites lay countless small white eggs on the downy part of the feathers, especially under the wings and near the vent. In the early autumn, when the birds usually lose their old feathers, these eggs are carried all about the farm, are duly hatched, and return to the houses.

Cost of Feeding.

The cost of feeding the men per year is reckoned by See, T. E. Orr of the American Poultry Association at an average of \$1 per hen during the months from the beginning of laying up to the middle of the following summer. The food supply for forty-five pullets he reckons as follows for a year. Three hundred pounds corn, \$1.87; six hundred pounds oats, \$6.40; four hundred pounds wheat, \$4; four hundred pounds Kaffir corn or sorghum, \$1.87; four hundred pounds bran, \$3; four hundred pounds clover, \$3; three hundred pounds ground beef scrap, four hundred pounds grit, \$2; three hundred pounds oyster shell, \$2; two hundred pounds cat bone, \$4; the total weight of 3600 pounds at a cost of 87.80 cents per bird.

The ration was given for a Western flock, and in the East barley and buckwheat, or some other grain would be substituted for the Kaffir corn and sorghum. Prices are a little higher in the Eastern markets, and would amount to at least \$1 per bird.

The clover Mr. Orr recommends should be kept in sacks and when used run through a hay cutter, steamed over night and mixed with a soft feed. In the summer and part of the winter the refuse vegetables could be substituted for a small part of this ration with good results. Mr. Orr keeps dry bran in the boxes all the time, allowing the birds to help themselves. He finds the hens of the medium breeds do not get over fat under these conditions.

horticultural.

Growing the Cosmos.

Probably none of the small late fall flowers has so much brilliancy of coloring and such gracefulness as the cosmos. There are many beautiful varieties, embodying some of the most exquisite colors and combinations. The cosmos in some respects resembles a single dahlia or a large daisy. It is not so large and vigorous as the dahlia, although it is a much stronger plant than the dahlia.

The cosmos grows sometimes from five to six feet tall; and its feathery foliage is very delightful in a garden. This new variety which is illustrated represents one of the most desirable of the cosmos families. It is a specimen remarkably developed in size, and has exquisite coloring, being of a pinkish hue, blending towards the center to a darker coloring. In a bed with several hundred massed together growing at a height of six feet, it is at its best and affords a charming sight.

The cosmos is planted by seed in the early spring. It requires a rich and sandy sandy soil. It also should grow in a sunny spot free from any shade. To obtain the best results, the cosmos really should not be planted much farther North than Washington. Our early frosts here in the East often catch the plant before it has sufficiently developed to produce the buds and flowers. If we have an open fall we are very apt to have our flowers in good season, but if we get a frost that kills, as we often do in the first part of October, it is very disastrous, and much disappointment results, many saying that they would not plant the cosmos another season. In some of the Middle States and Southern cities this plant has a most luxuriant growth, and when all the other plants and flowers have died this brilliant little bloom seems to give forth new light and inspiration. For that reason it is much admired and grown as being very distinctive and original in its shape, size and coloring. It is a very satisfactory plant to have in the garden, because while one is waiting for it to flower, the feathery little branches, quite resembling the asparagus plant, make delightful decorations and are used to make decorations and for that purpose if necessary.

R. K. J.

Marblehead Neck, Mass.

Handing Apples for Market.

If you are going to keep apples for market they want to be placed there in the very best possible condition; don't think they can be dumped into barrels and shipped to their destination, and think because they have been in the cold storage you can get a remarkably high price for them. The apple must be put in the storage in good condition, or it will not leave it in that shape; it will decay in the storage if it is placed there in that condition. You must have boys or men who will work rapidly and carefully; it is an apple at a time and not shelves, from beginning to end, from the time you pick them from the tree until you put them on the market.

If the apples go to the market, sometimes they are badly jummed and the fruit must sell low; if they go there in a firm condition, smooth and clean and nice, they bring a good price, and cost no more than the other in one way. So be careful that the men who handle your apples handle them as carefully as possible. As to the time of harvesting, that depends entirely

upon your immediate circumstances and the size of your orchard, etc.

STORAGE.

We would not think today of keeping a dairy of thirty or forty nice dairy cows, Jersey, or something else, without a good barn to keep them in. We would not think of running that dairy without proper dairy utensils to make their product just as fine as possible can be done; yet there are very few farmers in the State of Vermont who sell the dozen from the first of March until about the first of July and the remainder of the season by the pound. They generally bring from \$3 per dozen the first of March to \$6 or \$7 per dozen during April and May. About the first of July they will, as a general thing, bring from twenty to twenty-five cents per pound, the price gradually going lower. Chicks should weigh from one-half to two pounds each the first of March, and as the season advances from two to 2½ pounds each. They should be shipped alive from the first of March until

ABOUT BUYERS.

If they pay enough to sell to them, but beware of the buyer from New York who has lots of check, a suit of fancy clothes, a big watch chain, and an eye that will look right through any Vermont farmer and tell what kind of apples are behind the barn. Remember that if you have a storehouse out there and yet keep him there, just tell him you have plenty good room to store all your apples unless he will give you the right price; then ask him a reasonable price—

two millions of dollars—that is something for us to consider; and it is worth while for the legislature to help us, don't you think? And when the two-million-dollar mark is reached the four-million-dollar mark will come soon after.

It is almost an impossibility for an individual, who has, perhaps, five hundred barrels of apples, to ship those at reasonable rates, but if several in a community can just work together and hire a car, you can ship as cheaply as fruit can be shipped anywhere by the car. Apples are made to look after the shipping. The Snows can be shipped very nicely before it is too cold; and then when the cold weather does come, you can ship the Greenings and Baldwins and Spies all right. Last winter we considered the coldest winter we ever knew, but we shipped a carload a week all through the winter, and never lost one but one car.—T. L. Kinney, Grand Isle County, Vt.

The New Hampshire Grange.

East Rockingham Pomona met with North Hampton Grange, Nov. 1, when all of the officers and two hundred patrons, representing eighteen granges, were present. The initiates were instructed and the semi-annual inspection was made at the forenoon session by Pomona Deputy Bridgeman. At the afternoon public meeting, Mrs. Bridgeman. At the afternoon public meeting, Mrs.

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MY horses have won numerous prizes in Europe, North and South America, Australia and South Africa. Customers in the United States have also won great prizes on horses purchased from me. I only mention HANNIBAL, the GRAND CHAMPION STALLION at the World's Fair, 1904.

Süwürden is railway point and a port station on the Bremen-Hude-Nordenham Line, 15 miles from Paris, 20 from London, 2 from Bremen (landing place of North German Lloyd steamers) 3 from Hamburg. English spoken and corresponded.

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MASSACHUSETTS' PLOUGHMAN
NEW ENGLAND AND JOURNAL OF AGRICULTURE

TELEPHONE NO. 2707 MAIN.

He will Gild the gubernatorial chair.

The State and nation will Thanksgiving together as usual of late years.

The aborigines of Maine used to get plenty of oysters, but the natives of the present get principally the shells.

It is to be hoped that the deer who is fitting about in a neighboring town will not lead to the shooting of a man by mistake.

We have a Draper for Lieutenant-governor and they have a Weaver for mayor in Philadelphia. Thus do the trades prosper.

A million dollars for injuries sustained in a railroad accident in what ex-Governor Hoge of Texas wants perhaps to save his bacon.

Twenty-three cases containing presents for Alice Roosevelt were landed in San Francisco. Evidently she will not need any Christmas gifts.

The man who did not register is the one who is kicking the most at the result of the State election. The fault-finders are usually the non-doers.

It's a long look ahead, but Taft may be nominated in 1908. Meanwhile we can tell us what he knows about the Philippines and the Panama Canal.

Another fraternal insurance company goes to the wall in Massachusetts. It is usually a losing game to be too much of a Goodfellow, and particularly so in this case.

Fashion decrees that there shall be only one pocket in the waistcoat this season. It will probably be large enough to carry all the greenbacks that the slavish swell may have about him.

No need to pity the farm boy. His hard outdoor work comes at the time when it does the most good and lays the foundation for a life of energy, character and resourcefulness, whether or not he stays on the farm. His poverty only stimulates his ambition, and his average chances for true success and happiness are the best in the world.

Too much acid or malt vinegar is sold and used at the expense of the legitimate demand for the pure article made from fruit juices, and most people who buy the substitute believe they are getting genuine elder vinegar. If the sale of these harmful and inferior substitutes were regulated by law on the principle of oleo legislation, the market for older apples would become worth while as a paying orchard product.

The fact of these perniciousness of Eastern farms is an old story in the older parts of the country, but some of the Western editors seem to have just discovered the situation. With an air of something like surprise they have been calling their readers' attention to the higher average yields per acre for corn, oats, barley, buckwheat and potatoes of insignificant little New England, as compared with the per acre crops of the prairie States and of the great grain belt. The discovery should suggest a useful lesson to the Westerner along the line of diversified farming and more attention to detail, the secrets of the Yankee success in beating the prairie farmers at their own game.

The increase in the use of oleomargarine in the section depending on the Chicago market has attracted some attention. The receipts from the oleo tax are much larger than in recent years at this time and the same tendency has been noted for the past three months. It is true that the price of butter is fairly high, but it seems hardly likely that in these prosperous times any great proportion of the public are eating oleo, especially the uncolored kind, from choice. It may be that by some secret method a great deal of the uncolored stuff paying only the one-fourth cent per pound tax is finally reaching the consumer after acquiring the hue resembling that of choice butter. The increase in the tax receipts is certainly an item worth looking into by the dairy interests.

That substantial vegetable, the cabbage, seems to be a target for no end of fake stories which considerably interfere with its sale in some sections of the country where consumers are credulous. The old cabbage snake lie has reappeared in considerable force and is downed with difficulty by various professors at the experiment stations. One or two pairs green sores have also come to light although there is no evidence that anybody was poisoned from this cause. An analysis of the cabbage which had been sprinkled with the paris green showed that a person would have to eat a barrel or more of the vegetable at one meal to get enough poison to do him any harm. The conclusion is that it is perfectly safe to use the green until the plants begin to head. Probably the foundation of all this mass of fable is the fact that the vegetable is a vegetable rather hard to digest, but if properly cooked and used in moderation it is a wholesome addition to the list of winter vegetables and deserves the popularity which it has obtained among the masses of the people.

If State and national forests are to be managed on a business basis the leading argument against these disappears. Considered as an ornament or a matter of sentiment, public forestry might become an expensive luxury, but viewed as a business investment and a source of permanent increase forest lands are quite another kind of property. The government forests of Prussia pay a yearly profit of \$12,000,000, yet are so well managed as to destroy their value as scenery and as regulators of moisture and water supply. As time passes such property should tend to become more and more valuable, with the decreasing of the world's lumber supplies and the advancing prices. Public forests in America seem practically sure of increasing in value and of becoming an important source of income, provided they are bought and managed without too much admixture of politics and graft. If any business can be profitably managed by government it should be forestry, because its values are in plain sight and control, and because any thorough system of management must extend through a long period of years, and prove too severe a strain on the patience of the private owner.

Heinrich Conried, who is to manage the new National Theatre in New York, says

that in the realization of this project the dream of his life will be fulfilled. This playhouse will have six hundred seats reserved for students at each performance, at twenty-five cents apiece, and the other reserved portion of the house will be sold by subscription. Here only highly moral dramas will be produced, and the best actors appear during a season of thirty weeks, during which ten new plays will be given. The National Theatre will be modeled somewhat after the Theatre Francaise of Paris and the Burg Theatre of Vienna, and it is not to be a money-making enterprise. If it pays expenses that is all that will be required. It may be a success, but as the theatres in New York are supported principally by its large floating population we doubt if the experiment will meet expectations. The settled New Yorker is not as frequent a patron of the theatre, comparatively speaking, as is the Boston citizen. The other playhouses will continue to flourish, even if the new theatres materialize. The House of Moliere does not cause the other theatres of the French capital to have a beggarly account of empty boxes. The stage is for entertaining, not instructive or educational purposes.

Keeping up Interest.

In the district school perhaps the greatest problem for the teacher is to keep the pupils interested in the work of the school. The whole thing seems so unnatural to the pupil, to the boy in particular. The boy is right. The life he is expected to lead during school hours is so artificial and unnatural as compared with his activities outside of school hours that it is little wonder that he grows restless and loses interest in the work of the school, if indeed his interest in it is ever awakened at all.

The remedy for this condition of affairs is to be found in making the conditions of school life more like those of the home and of the community.

Now, for the boy from the farm this much-needed change can be most easily and effectively brought about by the introduction of elementary agriculture as one of the subjects of study in school. The boy's interests in farming operations have already been awakened at home; and if the school will but utilize these interests and show the relation of farming to other industries, to trade, and to progress in all that makes for man's comfort, it will be quite easy to interest him in such other subjects as history, geography and arithmetic. These subjects will come to mean something to him because he will see their relation to the farm activities in which he is already interested. Besides, the boy's observations outside of school have already introduced him to the elements of many sciences; and instead of putting him at work in school on subjects entirely foreign to his education up to the time he entered, these elements of knowledge should be made the starting point of his school work.—A. E. Hill, Columbia, Mo.

The Army and Navy.

The desertions from the regular army have reached such great proportions that Gen. P. F. Ainsworth, the chief of the record and pension division, has deemed it necessary to call attention to this matter in his annual report. He says, in effect, that there can be no change for the better until people cease to clothe the deserter with a certain amount of heroism. An escape from Uncle Sam's military ranks is looked upon by some as a joke, and there is often an effort to hide a deserter rather than an attempt to return him to his company or regiment.

It is thought by many the maintenance of a regular army is not at all necessary in times of peace, and that when the blast of war blows in our ears armies of volunteers can readily be raised. They forget some standard of military training and discipline must be established, and that in modern warfare more scientific methods must be followed than were necessary in the past.

True, we need not maintain a large standing army, but if we are to have one at all, it must not be demoralized by the tacit encouragement of desertion. Its dignity should be respected as one branch of our system of government, and an enlisted man who deserts his post should be looked upon as a disreputable character, whose company must be avoided. If he has enlisted for a certain time he ought to fill his part of the contract, and not ask his friends and relatives to conceal him when he is a fugitive from the law.

There are less than sixty thousand soldiers in the United States Army, and with a population of eighty million people this would seem to be not any too large if we wish to win respect from foreign nations. Therefore, anything that weakens the importance of the regular army puts us in an inferior light as a nation, that may, perhaps, be incapable of defending itself in an emergency.

In the navy, likewise, it is said that desertions are all too common, and this branch of the national service, too, cannot bear the discouragement of authority that will weaken its importance as a defensive agent. Both the army and navy should be looked upon with the consideration they deserve until the reign of universal peace is definitely established.

Russia's Opportunity.

The Czar will no longer be an autocrat if he is allowed to retain his throne at all. If he still continues to rule it will be as a constitutional monarch, supported by a parliament elected by the people and a ministry of responsibility at his back. This is the result of his listening to the voice of the more reputable and enlightened part of his people, and his mandate proclaiming the reforms indicated should have been received generally with more favor than it has been in some quarters where license is confounded with liberty.

The changes, although not wholly unexpected, are progressive footsteps at which Russia may well rejoice. Indeed, they show a reformatory advance that has hardly been equalled in importance in Europe since the granting of the great charter in England in the days of King John. The people have achieved this triumph through their own energy and determination, without any prominent leaders, and their action seems to add emphasis to the aphorism, "The people are always right." That is, intuitively, they see the right and strive to reach it by undivided united effort.

It is folly to say that the Russians are unfitted for any measure of self-government. They are not the ignoramus that many believe in anocracy would have us think, and long ago showed their intelligence in their administration of purely local affairs.

COUNT WITTE, who won such deserved re-

nown for his good sense during the peace negotiations at Portsmouth, was chiefly instrumental in inducing the Czar to submit to the demands of the majority of his subjects, and he has again shown his wisdom in striving to bring about harmonious conditions for the good of all concerned.

There has been considerable disorder in

Russia since the Czar determined to consolidate, but this has been partially due to the inefficient police service which is of too military a character to win the respect of an excited populace, and again to the anarchist who would not be satisfied with any properly organized form of government, and to those who are wedded to the old order of things and think that it is a duty to rob and kill the Jews who are for a reasonable degree of freedom. That these disturbances will not continue is to be sincerely hoped, and a change for the better may be expected when the constitution, the cabinet, the legislature, universal suffrage and a free press and free speech are in full running order.

There have been some objections to the cabinet, and it is said that no legislation of importance can be introduced in the Duma, or legislature, without the sanction of the cabinet, but the New York Tribune's editor, the Boston citizen. The other playhouses will continue to flourish, even if the new theatres materialize. The House of Moliere does not cause the other theatres of the French capital to have a beggarly account of empty boxes. The stage is for entertaining, not instructive or educational purposes.

Corn the Cheapest Feed.

The average corn yield per acre in New Hampshire is plowed by the Government crop reports at thirty-one bushels per acre, the highest I think of any New England State. In addition to the amount of grain, we have left in the stalks or stover a food value for animals fully equal to that in the grain, or when properly cured and fed without waste, a value equal to two tons ordinary mixed hay.

If silo is included in the farm equipment, and young animals and dairy cows make up the live stock of the farm, the entire crop, ears included, put in the silo will yield a feeding value in a condensed, convenient form of more than four tons of mixed hay for every acre so used.—B. Walker McKean.

The Lobster's Strange Habit.

Mr. H. C. Williamson of the Aberdeen Marine Laboratory contributes a paper on this subject to the latest report of the fishery board for Scotland. In the course of it he says the main motive of a lobster's activity is defense—caution; and, in defending itself, a blind, unrelenting vengeance is a fitting corollary. It first pricks a hole within which to lie waiting for its prey, and to which it may retire after a fury.

Any animal that approaches it is a foe. No animal, lobster or other, is safe to approach and make its presence known. In this highly organized form its keenness in attack, and relentless hold when it once has gripped its antagonist, are due to its want of sight. The want of sight, in its true sense, in the lobster and crab places a disability on them, and reduces the effectiveness of animals which would otherwise be powerful competitors of the smaller inhabitants of the sea. Herrick says that the eye of the lobster is so sensitive to light that it cannot bear strong light; strong light blinds it. One immediate difficulty then which is experienced in keeping lobsters in confinement is their tendency to fighting, which usually results in the loss of a chela, or large claw, to one of the combatants. When a lobster is seized by its big claw it very often has to yield it up, whereupon the other unconcernedly drops it.

Lobsters which have been confined together show many traces of the attentions that have been paid to one another. The chela is, in many cases, missing, or, if it persists, has one or more scars of bites, which had crushed through the shell. Very often the lobsters have anything but short stumps of their antennae, these organs having been snipped off more or less close to the head by their companions. These accidents usually happen when the lobsters are wandering about seeking for dark corners and sheltering holes. After they have settled down in their holes they stick to their habitations and do not come so much into competition with one another.

The tree is nothing but an armed neutrality. If any one of the lobsters loses its fighting power through casting off its shell it is at once attacked. And that occurs in cases where the lobsters have lived together for months. Four lobsters were in a large tank undisturbed for four months. When the tank was emptied each lobster was handled. Two days after the tank had been refilled the chela of one of the inmates was lying loose on the sand. More especially do the lobsters take advantage of one of their number that casts its shell. Very seldom does the soft lobster escape without serious injury. Female lobsters attack a soft female. The male which cast in November, 1904, was so injured, by the female which was with it in the tank that it bled to death. How a male would act toward a male that cast in its presence was not indicated during the experiments, as that case did not occur.

The lobster when it walks has the telson turned in on the abdomen, and it marches on the "points of its toes," backward as well as forward. It is practically blind, it sees nothing properly, at least that's the case where it is exposed to the comparatively strong light which during the day illuminates the tanks in the laboratory. It has the sensation of light and shadow. It tests a shadow with its antennae, or sometimes where a strong shadow is thrown on it jumps at it with its chelae outstretched and snapping. It is dependent on its antennae for guiding it in safe places. It is especially careful in testing any hole before it is satisfied with it. It discovers the cavity by means of its antennae, which is waved well out to the side and in front as it walks. It searches the innermost depths of the hole with the antennae and then inserts its chela. If the examination with chela is also satisfactory, it immediately turns and backs smartly into the hole.

In feeding it is guided to the food by the antennae. A piece of food which is dropped near a lobster may fall quite unnoticed unless it happens to touch the antennae or the pereiopods. It is not seen at all. But sooner or later, according as the distance is short or great, the scent of the food, carried by the currents set up by the exopodites of the maxillipeds, reaches the lobster. The lobster is immediately excited, although previously it was lying quite inert in its hole. It whips the water with its antennae in a storm fashion, and feels about with the antennae and chela at first without leaving its hole. At once both antennae are seen to be whipping in the direction in which the food is lying and an active search is made with the antennae.

If they do not succeed in locating the bait, the lobster either immediately leaves its hole, but cautiously feeling all round about with its antennae. It goes off straight

in the direction in which the food is lying, and if it misses, with its antennae and chela walks over and gets it with its chela pereiopods; it usually picks up its food with the second pereiopod. Meanwhile the expected feast has by association stimulated the maxillipeds, which are actively working as if they were already masticating the food. Once the food is seized it is conveyed to the maxillipeds and the lobster retreats to its hole, there to enjoy its meal. Two lobsters were noted to have stored up in one case some mussels, in the other a dead sand eel in the inner recesses of their caves.

Soil Culture.

Those who promised themselves, last spring, that they would have a bed of bulbous plants ready for blooming next spring, must do the work now, for with bulbs, spring blooming means fall planting.

There may be some who will read this article who have beds of bulbous plants which seem to be running out, and so I will touch that part of the subject first.

DO IT NOW.

If they give inferior blooms, or none at all last spring, I would advise taking them up and examining their condition to find the cause. The best time for this work would have been when the foliage was all dead, but still visible, for then it was easier to locate the bulbs, but it may be done at any time before the new growth of roots is made.

Some growers advocate lifting the bulbs every year, but I never had the best luck when doing so. It is imperative that they be lifted and replanted occasionally, and the plants will show plainly, at blooming time, when the need for transplanting exists.

When the blooms or blossoms begin to deteriorate on tulips, hyacinths, or narcissus, lift the bulbs and either, or both, of the two conditions will be found to exist. Either the bulbs will be found to have grown down into the soil to such a depth that they are practically smothered, or they will have multiplied in such a way, and to such an extent, that the result is the same, and the chances are in favor of its being found that both conditions exist. Obviously, the remedy is lifting, separating, and replanting.

For those who must buy their bulbs this year my advice is to place the order, as soon as possible, after the new catalogues are at hand to select from. When the bulbs are received, examine them carefully, and if any have hard, brown crusts over the base, where the new roots should form, remove them, even if it requires cutting off the bulb. It will not injure the bulb to cut it away until the base is all clean and white and the little dots show where the roots are to start. I have cut dozens of bulbs down till I could see the root spots and never found that it injured them though I had many a sickly, spindly plant before I learned to do so, and the cause was nothing more, nor less, than because the new roots could not force their way through the hard substance on the base of the bulb. Special attention in this particular should be given to crocus, for often there is not only the old crocus left at the base of the new one, but the outer shell is so hard that the new growth cannot get out, and just grows inside the scale until it exhausts its vitality and then dies.

SOIL FOR BULBS

should be fairly rich, and worked until fine, but green or strong manure should not be mixed with the part that will come in contact with the roots. If used at all, place several inches below the bulbs and fill in with soil; then the roots will draw up the moisture, in the form of liquid fertilizer, and will not burn or scald, as is the case when they come in direct contact with the manure.

BE SURE THAT THE SOIL IS FINE AND FREE FROM STONES

should be fairly fine and free from stones, but the roots strike the stones and will not penetrate them. If the soil is not easily penetrated the result will be that the bulbs, not being firmly set in the soil, will lift and loosen, and failure will result.

HYACINTHS, TULIPS, NARCISSUS

and all bulbs which have large blooms give the best effects when planted singly, five or six inches apart, each way, and from two to three inches deep, depending, of course, on the size of the bulb; those which produce smaller flowers, on the contrary, make much finer show if planted in clumps or masses.

WINTER MULCH.

Another thing which must not be neglected is the securing of a supply of material for mulching the beds. If this is not put on until mid-winter no harm will be done. It is not hard freezing which injures the bulbs, but the alternate freezing and thawing to which they are subjected during spring. A day or two of sunny weather will start the bulbs into growth if the sun strikes the soil and warms it, and then when a hard freeze follows, the new life in the bulb is frozen, and after one or two more such alternations of freezing and thawing the bulb will be found heaved out of the soil, and hardly worth replacing.

I have said: "Order at once," and the natural inference would be, plant at once. That is on the supposition that this article will reach the reader at a time when to order at once would bring the bulbs to hand, not earlier than September, and in fact, if the new catalogues are waited for it may be later. While the ideal time for bulb growth is during the fall, while the ground is kept moist, without becoming cold and soggy, I would rather plant as late as the end of October than not to plant at all.

The intelligent reader will of course understand that these remarks are applicable to parts of the country where hard freezing is to be expected in November, and that the early planting is to allow the formation of roots to store up vitality, and to hold the bulb firmly in the soil. Where the seasons are longer and freezing is later in coming, the planting may of course be longer delayed.

The Netless Fruit.

The claims of the apple to be considered a national fruit are receiving substantial support with the beginning of the observation of Apple Day. The claims of the apple rest on its production in most parts of the country and its popularity in all sections, while the United States is the leading source of supply. It is the American fruit in much the same way that Indian corn is the American grain. The only part of the country, however, which paid much attention to the first Apple Day was the Southwest, where some towns and counties held literary exercises and an apple feast.

In this section of the country a season of apple country is hardly favorable for sales.

It would be difficult to secure a good market for apples enough to meet the public's demand for them.

Apples are in great demand in this vicinity at good prices, and

Our Homes.

The Workbox.

LADY'S KNITTED HOOD.
(With Raveled Spaces.)

Use four ounces any shade soft German-tow yarn for hood. Two ounces two-thread Saxon for border. Use two of the very coarsest steel needles and two fine bone ones.

Cast on 65 stitches, knit 5 rows plain (*), repeat, then knit 5 rows plain.

Repeat from (*) 7 times.

54th row—Seam 23, remove the rest of stitches to another needle, and leave these until the tab of 23 stitches is finished. (*) Knit 5 rows plain.

55th row—Seamed. Repeat from (*) 23 times. Bind off 4, drop next stitch right off needle, bind off 3, drop next, and so on until all are bound off.

Now return to the stitches on extra needles. Drop the first stitch next to the op, bind off 4, drop next, bind off 5, drop next, bind off 5, drop next, bind off 1, and there are 23 for the other tab.

Seam first row, then knit 5 rows plain and finish like other.

The dropped stitches must be pulled so they will run down and form open-work spaces, through which run narrow ribbon. Fold the work together, and when the 65 stitches are cast on sew it together for top of head.

Border—Take the Saxon and crochet 4 trebles in every ridge round hood.

2d round—Four treble on second treble of previous row, repeat all around.

3d round—Six trebles on second treble; repeat all around.

4th round—Chain 3, 1 double between first and second trebles, (*) chain 3, 1 double between the third and fourth, repeat from (*) all round. Finish top of work with handsome bow.

Cross ends at back and tie in front.

EVA M. NILES.

Getting Rid of Wrinkles.

"What can I do to prevent the wrinkles between my eyes that come from frowning?" Such questions are not alone asked by women advanced in years, but by young girls who contract the habit of scowling while reading and studying. This habit, when once formed, is unconscious, but it becomes so fixed that even in sleep the frown will come to cause the two fine hairlines on the brow that are so disfiguring.

The best remedy is the determination not to frown, but to look pleasant, whether reading, talking or in repose. This is not easy, but it can be accomplished if one sets about it, and the result will be not only a smooth brow, but a corresponding improvement in disposition. The application of hot cloths to the brow several times a day is recommended by some specialists.

This often effects a cure if the process is repeated every day, and the face is massaged with cold cream after each operation. A simpler way to get rid of ugly wrinkles was adopted by a young woman who was compelled to study by a poor light, and so contracted the habit of scowling. She tied a white bandage tight across her brows while reading, and slept it at night. It seemed heroic treatment, but the wrinkles disappeared in a few months. Another method is to stick a piece of court plaster on the brow every night after the wrinkles have been smoothed out. The plaster is soaked off in the morning, and, unless frowning is persisted in during the day, it usually attains the desired result.

Often frown's comes from imperfect vision. In this case the eyes themselves must be treated. Usually a woman washes her face vigorously every morning, gives a dab at her eyes and pronounces them clean. The eyes should be thoroughly washed every day with a soft linen cloth which is kept for the purpose. This will remove the foreign accumulations that have come during the night, but will not clean the eye itself. To accomplish this, an eye wash should be used.

There are small eye glasses which come for the express purpose of cleansing the eye. They are oblong and fit exactly over the hollow of the eye. An eyeglass should be filled with water in which a grain of salt has been dissolved. After the eyelids are opened and closed several times, so that the water in the glass which is held close to the eye has washed the eye thoroughly, it should be wiped carefully with a soft cloth.

No preparation should be used for bathing the eyes unless it is prepared by a competent chemist, for the organs of sight are so delicate they are easily injured. The woman who puts medicine in her eyes to make them large and lustrous is as silly as the woman who paints her cheeks.—Health.

The Virtues of the Onion.

"Onions are really sweeteners of the breath after the local effects have passed away," says one learned doctor. This statement is not in accordance with our own experience, therefore we avoid onions. We are still further informed by the same authority that onions correct stomach disorders and carry off the accumulated poisons of the system. They provide a blood purifier that all may freely use. Eat an onion will often check a cold in the head. One small onion eaten every night before retiring is this well-known doctor's prescription for numerous afflictions of the head, and is highly recommended for sleeplessness. Personally, we are never troubled with any of these complaints, and therefore still look upon this strange vegetable as something to avoid.—Vegetarian.

The Baby.

No more intelligent, helpful and valuable service has been rendered than the widespread distribution of a little circular giving ten rules "to keep the baby well." Direct, clear, and admirably worded, these rules embody the newest and best experience of the experts on baby care. Rule No. 1 has been put at the head of the list, and ought to set at rest the silly notion of some present-day mothers that the new "baby foods" or cow's milk or anything else can equal mother's milk for baby food. Physicians who advise mothers that it is better not to try to nurse the baby are either very ignorant or are preparing the way for a sick baby and a profitable patient.

These are the rules:

1. Nurse it. Nothing equals mother's milk for a baby food. If you cannot nurse the baby, use fresh milk which in hot weather has been boiled and prepared according to directions. Nurse the baby part of the time, if you cannot nurse it all the time.

2. Feed or nurse it at regular intervals, not more than once in three hours after it is six weeks old. Don't feed it simply because it cries. Decrease the amount of milk on very hot days. Too much food and too frequent feeding are among the commonest causes of sickness.

3. Bathe it daily. The glands of the skin

carry off nearly as much poisonous matter as the bowels. They both must be kept open in hot weather. Dry the skin well after bathing.

4. Air it: Out-of-door air is necessary. Keep the head shaded from the direct sunlight. In hot weather take the baby out early in the morning before nine o'clock, when it is cool, and again late in the afternoon and early evening, but not late at night.

5. Keep it cool: If it is bundled up too much in summer it will become over-heated. The more nearly naked it is, the better in hot weather.

6. Keep it in a quiet place: A baby's nerves are very sensitive; continued noise sometimes causes sickness.

7. Give it water: Between feedings give water freely, especially in hot weather. Use only water that has been boiled.

8. Give no fruit to a baby less than a year old. In summer give no fruit to a baby less than two years old. Fruit kills many babies.

When Wives Sell Husband.

During the recent hearing of a case at Paddington Police Court, Sydney, New South Wales, it transpired that the plaintiff had sold her husband, against whom she was now proceeding for using threatening language, to a lady to whom she had given an agreement "not to in any way hereafter molest the buyer or take any proceedings against her or join her in any proceedings in any court of law or equity."

The document went on to state: "In the event of any breach of this agreement by me, I do hereby bind myself, my heirs, executors and administrators to pay the said purchaser the sum of \$200 as and for liquidated damages." Despite this being duly signed and witnessed, the defendant's solicitor alleged that the wife had repented of the transaction and was taking proceedings for a judicial separation. The summons was eventually dismissed.

At Munich recently a woman sold her husband, a good-looking ne'er-do-well, to a neighbor for a small sum of money, and was pleased enough with her bargain until, on a distant relative's death, he came into a considerable fortune. Then she attempted to resume her marital rights, but was so effectively resisted by her ex-husband's present possessor that she resolved to have recourse to the law's intervention. To this end she consulted a lawyer, only to find that, through some technical flaw, her own marriage was illegal and her claims on man or fortune consequently invalid.

For one hundred francs a Parisian laundress sold her husband, whose laxness and intemperance seemed incurable, to the proprietress of a rival establishment. Under the new regime, however, the man was compelled to turn over a new leaf, and soon became such a model helpmate that his legal spouse began to regret the transaction, and made advances to regain possession. These the purchaser resented, and, on intercepting a letter from the seller to her husband, repaired to the former's house with a stick, which she wielded with such vigor that the victim's cries reached the ears of a passing policeman, whose authoritative appearance alone imposed peace.

In the early 80s the writer was present at an inn in Cracow when a woman put up her husband to auction. She herself was noted as anioner, while the lot to be disposed of—a strapping young fellow of not unprepossessing appearance, who was evidently not averse to the proceedings—sat on a stool at her feet. Bids were briskly, and the man was ultimately knocked down to a comely, if mature widow, with whom he left the hotel, evidently on the best of terms with himself and his purchaser.

Even in our own country similar transactions are on record. The end of the eighteenth and the beginning of the nineteenth century afford more than one example of such illegal barter. In 1774 a Mrs. Crittley of Leeds employed the town to make public announcement that she would on a day named, sell her husband, described as a good carpenter and a faithful husband, to the highest bidder. Despite the eulogy bestowed on him, the man must have had grievous faults, for he fetched no more than five shillings and a gallon of gin.

A slightly better price was paid for a Southampton man, who in 1801 was sold by his wife, a Mrs. Bruce, at an inn in the Hampshire town. He was fastened around the neck with a halter, which was held by his wife, who, having assured those present that her husband was faithful, industrious and reasonably sober, invited bids. These came briskly, a guinea and a bob in the bidding ultimately placing the husband in possession of the proprietress of a chandler's shop.

At Manchester a few years previously a man named Price was sold in the market place by his wife, who, to stimulate the bidding, first proclaimed his many accomplishments, whereof the wide range extended from bootmaking to flute playing. This Admirable Crichton was the object of a keen contest and it was not until a guinea, a fine dress and a pair of fowls had been bid that he was knocked down.—Tit-Bits.

Short Household Tasks.

If the housewife should see a complete list of the various kitchen utensils in the shops she would be inclined to think that the millennium had come. Among that are olive stoners, potato peeler, pea shellers, nut crackers, almond grinders (so many recipes call for ground almonds), ice shavers and crushers, cheese toasters, corn scrapers, strawberry hullers, orange peeler, pineapple snips (an arrangement for taking out the eyes of pineapples, which, as every one knows, is a pecky process without a ordinary knife); flower scissors, that not only cut but hold the flower until the hand can reach it; egg shiners, alarm bell egg boilers, salad oil droppers (a contrivance for pouring oil into a dressing drop by drop), orange moulds, beefsteak tenders, cheese, meat, pie cutters, cake lifters and coolers, fruit jars for handling hot glass jars, meat juice extractors, noodle cutters, sandwich cutters (these are for cutting them into various shapes, heart, diamond, square, etc.); small separator for taking cream from bottled milk, egg timers, combination scoop and slitter, sterilizing thermometers and sugar thermometers for candy making.

The above are, most of them, small devices. There are some larger and more intricate utensils, especially adapted to large families or to boarding houses, where a great deal must be accomplished in a very short space of time; arrangements for cutting potatoes into various shapes for frying, etc., potato and cabbage slicers, machines for paring and coring apples and for coring and quartering them; potato potato fryers, patent egg fryers, bread and cake mixers, and combination canners and sterilizers.

Among other alluring contrivances are

odorless stewing pots and odorless frying pans, which, according to dealers, will prevent onions, cabbage and other vegetables from giving off odors while cooking. There are also jelly straws, which stand on legs, self-wringing mops, sterilizers, funnels with strainers attached, wax cloth aprons, knee rests for use when scrubbing floors and gardening, self-closing breadbins, steam cookers that whistle when the water in them needs replenishing, ash cans, which are supposed to give out no dust, various rapid graters (for nutmegs, etc.), portmanteaus, any number of vegetable cutters for Julien soup and all sorts of things.

Some simple utensils, which are always useful in any family, are marble slips for pastry, sink strainers, salad washers, dish drainers, tiny pastry brushes, egg poachers, cake and pie tins with bottoms on sides, that can be removed, of all of which there are endless numbers of styles and sizes.

The list of kitchen utensils patented and otherwise is almost inexhaustible. Only those that are out of the ordinary are mentioned here. Of course, the list of coffee machines, percolators and biggins is endless—Russian, French, Turk, Hungarian and every imaginable kind of coffee pot.

There is also a plentiful supply of freezers, but of any kind of utensil there is probably a larger variety of moulds (for pudding, jelly, ice-cream, pressed meat, etc.) than of anything else.

Some simple solutions of gelatine and egg white is said to make an excellent sheep poultice.

When milk is used in tumbler wash them first in cold water and afterwards rinse in hot water. Clean gilt frames with rain water in which flower of sulphur has been stirred.

A little flour dredged over a cake before icing will keep the icing from spreading and running off.

Set kitchen sink is made clean and wholesome after a bath in the same oil. Apply the oil at night, rubbing the rusty pieces hard. In the morning rub the sink dry, and let the hot water run through until every vestige of the oil has vanished. An old dust-clogged cloth is given a bath of kerosene in a simple way, by placing in a piece of absorbent cotton dressed with oil. In a few weeks time the cotton will be heavy with dust and the works will be clean and shining.

If shelves and floors of closets are wiped with water which is hot with cayenne pepper, and afterwards sprinkled with borax and alum, roaches and other vermin are kept at bay.

Flowers keep better in dense sand than in water, and a centre piece of flowers for the table may be more gracefully and firmly arranged, in a jar of wet sand than in a foundation of moss.

A strong solution of gelatine and egg white is said to make an excellent sheep poultice.

When milk is used in tumbler wash them first in cold water and afterwards rinse in hot water. Clean gilt frames with rain water in which flower of sulphur has been stirred.

A little flour dredged over a cake before icing will keep the icing from spreading and running off.

Curious Facts.

Those engaged in the manipulation of false hair are found most universally to suffer from affections of the throat and chest, caused by the inhalation of minute particles.

There would really seem to be a basis of truth in the claim of the Italian Dr. Guerrazzi that three sets of experiments have been carried out with it during the present year, all under military supervision and conditions. The last of these is particularly trying. The last call of service revolver ball was fired, at a distance of three paces to seven or eight yards, and under all sorts of different circumstances.

The big stores not only show patented contrivances and utensils for large families, but any number of delightful little kitchen utensils for very small families, and even some just big enough for one person.

For instance, a tiny coffee pot just large enough for one cup of coffee and a tiny flour scoop just large enough for one cup of flour remind one instantly of dainty doll dishes.—N. Y. Tribune.

The Sun Cure for Sprains.

A man sprained his ankle very badly. The foot was completely turned over, and the cord on the outside of the ankle was so badly stretched or drawn that the most intense pain was immediately produced, with swelling and fever. The accident occurred in the afternoon. The pain continued all night, in spite of liniments and bandages.

In the morning this sprained ankle was exposed to the direct rays of the sun for half an hour or more. It being the last of June the sun was hot, and the rays produced a considerable heat in the ankle. During the exposure to the sun's rays the ankle was carefully rubbed with the hand occasionally.

The swelling immediately disappeared. The pain also. There were tenderness and weakness left in the ankle, but from that time there has been no pain or swelling. The man who sustained the accident is going about as usual, exercising a little care at the use of the ankle. Otherwise he seems perfectly well.

It appears certain that to the sun bath must be credited the remarkable recovery. Sprains are very slow to get right. Even slight sprains sometimes last for weeks.

Domestic Hints.

CHERRY CUSTARD.

Have a cupful of boiled and mashed chestnuts, three eggs and a cup of rich milk. Beat the whites and the yolks of the eggs, and mix the yolks and one white into the chestnut pulp, proceeding gradually. Add the milk, sugar to make the custard sweet enough, and enough vanilla to flavor delicately, and bake in a buttered mould. For one cup of eggs, let a cupful of flour be added to the custard, and make a custard.

CHRYSTALLIZED LIME BALLS.

Butter well the inside of a saucucer, preferably a granite one, and pour into it one cupful of cream and three cupfuls of sugar; boil until it will "wax" when dropped in cold water, then remove from the fire and pour into a bowl set in ice water, and beat until cold, light and creamy. Have ready some boiled rice, add it always to buy two cups rice—first into a bowl by mixing the rice with a spoon, then add the custard, and beat until the custard is well mixed.

CHOCOLATE CUSTARD.

A cup of coffee and a cup of milk, add a cupful of chocolate, boil until it is dissolved, then add a cupful of cream, and beat until well mixed.

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at which time the lamp was to be lighted in winter, and ending at seven o'clock in the morning. The lamp being lighted, the gradually decreasing level of the oil as combustion proceeded marked the hours.

Maine College of Agriculture.

That interest is surely being revived in Maine agriculture is shown by the number of new students who have entered the agricultural courses—gain this year. The

Poetry.

A WEATHER PHILOSOPHER.

The flowers are sorrier wittin', like they missed the freshin' dew;
But—that's wisdom in all weathers, an' jest any kind'll do!
Though the winter blights the blossoms, in a dream a feller sees
The lilles jeans' over with the weight o' honey-bees!

II.

We sorted miss the mookin'-birds that made the Woodin';
But—t's the wind a-whistlin'—don't the winter bring?
Don't the minstrie look temptin', when it's Love a feller seeks?
Ain't the hollyberries redder than yer sweet-hearts' rosy cheeks?

III.

Oh, that's life an' love amazin' in this worl' fer one an' all;
Warm yer souls up in the sunshine—ketch the blossoms as they fall.
From the gray, frost-sprinkled meadows feel yer way to skies o' blue!
That's wisdom in all weathers, an' jest any kind'll do!

—Atlanta Constitution.

IN A GARDEN FAIR.

I dreamed a velvet rose enchanted me,
Blown forward by the tender south wind's stress,
And swept in its own blith unconsciousness
Light blossoms wreathed of thy phantom.
Upon my cheek, while I breathed quietly,
For fear the fleeting charm of its crest,
Like touch of loving hands, now motionless
In death, should vanish in eternity.

All roses fade, their petals one by one
Will fall to earth and dying disappear,
But echoes stay within the bower; the ery
Of tiny voices live in the sun—
With silver threads of love; her voice I hear
And sudden catch my boy's laughing eye.

—Thomas McKeen, in November Lippincott's.

WHITHERES.

Whither leads this pathway, little one?—
It runs just and on, is never done.
Whither leads this pathway, mistress fair?—
That path to town, sir; to the village square.
Whither leads this pathway, father old?—
To the white quiet of the churchyard fold.

—John Vance Cheney

THE COAL TAR LEMON PIE.

(A pure-food commission in Chicago recently dissected a lemon pie bought out of stock and found it to contain neither lemon, butter nor sugar. The various ingredients were various forms of coal tar and glucose.—News item.)

They're making cotton clothes from wool
And iron them from wood;
They're making goodies out of scrap
And many things from good;
They're making paper things from rags
And many out of sky;

But this is sure the worst as yet—
A coal tar lemon pie!

They're making clothing out of glass
And butter out of grease;
While maple sugar made from sand
Is commoner than goose;
They're making buttermilk cakes from paste
And pumice stones—O my!
But this is sure the time to kick—
A coal tar lemon pie!

—Baltimore American.

AUTUMN ANEMONES.

Blithe and brave,
In the wind the anemones wave,
As gracile as water soft rimpled;
All dappled and dimpled;
As tender as modest maid laughter
With smiles stealing after.
To and fro, to and fro,
Like the low throb of music they go;
There's the rhythmic sway in their motion
Of undulant ocean;
They harbor the pearl and the fawn
And the swan and the down.
Smart dances with them, as light
As the lift of their petals, as fleet
As the beat of the feet of the deer,
Though they lead to the winter—and night—
Down the slope of the year!

—Clinton Scollard, in N. Y. Sun.

THE MAID—NOT THE MAT.

It was known as fast to the populace
That Nancy spriggs, of the comely face,
Had worn a bonnet ten years with grace—
But the reason, no one knew it.

To the little church, of a Sunday morn,
In sunny weather or thunderstorm,
She daintily tripped, in demure form—
Did this economic maiden.

The men adored her; the women snifed—
Her hidden charm they would surely sift
And tell the world she was quite unfit
To be granted condonescence.

To this small town where her homestead lies
A stranger came, and with longing eyes
He watched and waited to see the prize
On whose shoulders men descended.

The hat was caught, for he craved the maid,
And at her feet she said her heart he laid;
As fair return, him her love she paid—
Did this conscientious maiden.

The smile of him who fine hea' gear sells,
And j-yous chime of the wedding bells,
Is proof enough and most surely tell—
That Nauve now has a bonnet.

—W. D. Wegeforth, in November Lippincott's.

Brilliants.

Give spicy bloom where flowers never grow;
Give food where starving hearts fight fate's decree;
Give rest where tired hands and feet drag slow;

Give sight to eyes too full of tears to see;
Give music where sweet trumpets never blow;

Give happiness, and joy shall garment thee.

—Mary P. Denny

Seek not to flee the place God placed thee in,
For where He wills is the true place for thee;

If thou hast thine own choice thou couldst not win

A spot all rest, where no rough winds be.

Above the earth, incline thine heart to soar,
In places heavenly sweet to find its strength;

Thy mind instruct in wisdom more and more,

So shalt thou have a peaceful life at length."

In God's great field of labor all work is not the same;

He hath a service for each one who loves His holy name;

And you, to whom the secrets of all sweet sounds are known,

Rise up! for He hath called you to a mission of your own.

—F. R. Havergal.

Standing on what's too long we bore
With shoulders bent and downward eyes.

A path to higher destinies;

Not from the irreverent Past,

As wholly wasted, wholly vain,

If, rising on its wrecks, at last

To something nobler we attain.

—Henry Wadsworth Longfellow.

But what are past or future joys
The present is our own!

And he is wise who best employs

The passing hour alone.

—Haber.

Miscellaneous.

Governor by Proxy.

In the station platform at desolate Xerxes Junction stood two impudent men. The big, lumbering, round-faced man was Col. Joe Layson; the thin, scallow one was Harry Vay Finley. It was campaign time, and the twain were "swinging about the circle," Col. Layson as candidate of the "Outs" for governor and Finley as the spoiler-binder paid to extol the merits of his party's standard bearer.

The afternoon train that was to stop at Xerxes Junction and take on passengers for Ardenc was late, and the rough old colonel began to swear as he studied his watch.

"I'll be here in a minute, Governor," said Finley soothly, carefully observing the custom of addressing candidates by the title to which they aspire.

A scruffy, becker-odd woman, carrying an apropos of wood, came out of the clump of trees across the station track and limped along until she reached the platform, where she stopped and looked up into the colonel's face with vacant eye curiosity. Finley was shocked.

"Such beautify manners!" he exclaimed. "Shall I order her to sit, Governor?"

Before the colonel could answer, the old woman clambered upon the platform and limped eagerly to his side.

"Be you the Governor?" she asked.

The colonel smiled a big, heavy smile, and answered: "Thee's what they call me."

"Won't you pardon my boy? He's servin' five years in Osborne prison. The old man's been sick allated for months and I ain't able to work, and we nearly starvin'. Pardon the boy, won't you, Governor? I wanted to go down to the capital a year ago when they took Danilo away, but I had no money and I couldn't walk that far."

The colonel raised his finger and seemed about to explain, but the woman talked on piteously.

"They say he stole a cow for Haider, the cattin' that lives down at Belden. Maybe you know him. I don't believe Danilo did any stealin', but if he did, Guvner, it wouldn't be right rushin' him off to prison and leavin' old Haider free and still hirin' honest folks' boys to steal cattle for him."

"It doesn't seem right, for a fact," admitted the colonel.

"But, my good woman," interrupted Finley, "there's nothin' to it. I've got no evidence ag'in Mr. Haider, or surely the majesty of the law would have sustained and he, too, would have suffered the punishment of the transgressor."

"I don't catch all your fine words, mister, but I know Dan in prison and Haider is guilty. Fine words can't get round them facts."

"Well put," chuckled the colonel.

The woman looked puzzled a moment, but the colonel's face was kindly, and, throwing down her bundle of wood, she dropped on her knees before him.

"Please pardon my boy, Guvner. The old man and me'll be before spring if you don't. It won't hurt you to pardon him. He ain't no dangerous critter." Anybody round here'll tell you Danilo Higgs was never before so bad.

"I don't catch all your fine words, mister, but I know Dan in prison and Haider is guilty. Fine words can't get round them facts."

The colonel helped Mrs. Higgs to her feet and led her to a bench just outside the door of the little telegraph office. All the while he was thinking deeply. He was the candidate of the "Outs" for governor; the "Ins" had a natural majority of fifty thousand votes; Gov. John Randal, with a good official record to back him, was up for re-election, and Col. Joe Layson had a good chance of becoming governor as he had of gaining the throne of Turkey. He had resolved the situation in his mind, as he found his inspiration in his mother's eyes. He had resolved to let his boy go. "Just wait, sir, and whooever gets the longest end will have it," was his mother's parting word.

"I want more," said Finley. "I want more; but you can't have more now; but here's a wabbit that you and mama can pull. That will be fun. You pull one side and I'll pull the other, and whooever gets the longest end will have it, with come true. Why, Bobbie, you've got it. What you want with?"

"I wished for some more chicken," said Bobbie, promptly. —Royal Magazine.

The Black Cat.

We had so many cats that it seemed necessary to give away my pet, Pearl, to a neighbor more than half a mile away. The day she gave birth to her first kittens I put them in a covered basket and with their mother were sent by express to their new owner.

At one o'clock in the afternoon I was at the door of Mrs. Higgs' home.

"I want more," said Finley.

"I can't have more now; but here's a wabbit that you and mama can pull. That will be fun. You pull one side and I'll pull the other, and whooever gets the longest end will have it, with come true. Why, Bobbie, you've got it. What you want with?"

"I wanted for some more chicken," said Bobbie.

"I want more," said Finley.

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The Horse.

Prepoteat Sirs.

The ability to "stamp his image" on his offspring is considered a very valuable attribute in a stallion. Some noted horses possess the ability to transmit their conformation and color to a large proportion of their foals. Such are very highly esteemed by horse breeders. Practitioners and close students of the breeding problem have learned, however, that a foal may resemble the sire very closely, so far as outward appearance are concerned, and yet not possess the most valuable qualities of that sire in nearly so marked a degree as does some other son or daughter, which is of a different conformation and color.

It is generally conceded that no horse of his day stamped his impress more strongly upon his progeny than did the stallion Justin Morgan, a fourteen-hand, 950-pound, straight-backed, round-barreled horse, bay in color, with black points, that could outrun, outwit and outlast the best horses of his time, and could pull a greater weight than horses several sizes larger and three hundred pounds heavier than himself. The son of Justin Morgan that perpetuated his good qualities with the greatest uniformity was Sherman Morgan, a chestnut in color, with sorrel mane and tail, a hollow or saddle back and a smaller horse than his sire.

The best of Sherman Morgan's get was Vermont Black Hawk, a very handsome, stylish animal, black in color, straight back, wholly unlike his sire in color and conformation, yet he inherited more of the valuable Morgan characteristics of his sire than any other of the get of Sherman Morgan. The best son of Vermont Black Hawk was Ethan Allen (2.25), a very handsome, stylish animal, but unlike his sire, a bay in color with black points. The best son of Ethan Allen, as a sire, was Daniel Lambert, a chestnut in color with flaxen mane and tail. The fastest trotter got by Daniel Lambert was Comee (2.19), a considerably larger or taller horse than his sire, and a bay in color.

Mambrino Chief 11 was a rich brown in color. The fastest of his get was the bay mare Lady Thorn (2.18). His most successful son as a sire was the black stallion Mambrino Patchen 38, a full brother of Lady Thorn (2.18), and a much more bloodlike horse in appearance than Mambrino Chief. The most successful son of Mambrino Patchen, as a sire, was Mambrino King, a chestnut in color. The fastest of the get of Mambrino King is Lord Derby, a bay in color, wagon record 2.09.

Gordie Patchen was a dark bay in color and nearly sixteen hands high. His fastest trotter was Hopeful, a gray gelding only about fifteen hands high, and wholly unlike his sire in general conformation as well as color. Hopeful placed the world's champion trotting record to wagon at 2.16 in 1878, and it remained there about thirteen years until Allerton lowered it to 2.15 in 1891. The list might be extended at great length, but the above is sufficient to show most conclusively that the animals which possess in the highest degree and transmit with the greatest uniformity the most valuable characteristics of their sires, are, in many if not most cases, not such as bear the strongest resemblance to their sires in color and conformation. Breeders should not value a colt or filly any the less highly because he or she does not resemble the noted sire in conformation and color, for such are just as liable to prove valuable animals at maturity as those which are the "exact image" of their sire. Outward appearances are as deceptive in the equine as in the human family.—Horse Breeder.

At Lexington Dan Patch paced in 1.55, a new world's record. He was preceded by a runner drawing a sulky which had a strip of cloth between the wheels. The mile was splendidly rated by Scott Hudson, who drove the forward runner, and the champion finished easily. Quarters, 295, .57½, 1.26, 1.85. Dan goes against the unplaced record this week. Hope he will smash it, too. W. M. Savage has refused \$180,000 for Dan Patch and says he would refuse \$300,000.

The greatest futurity of the year, the Kentucky for foals of 1902, was decided at Lexington last week. Susie N. (2.06) after her victories elsewhere, was a strong favorite, but Miss Abel won the race, showing superior speed and staying qualities.—Horse Breeder.

Butter Slightly Higher.

The continued decrease in the receipt of choice grades has caused a fractional advance over last week's quotations. The supply of really fancy creamery is strictly limited now notwithstanding the large seasonal receipts of general grades. The demand is not particularly brisk but sufficient to take care of all the better class in sight. Dairy butter of high grade is also in light supply compared with the lower grades. Extra dairy commands with a fraction of the price of corresponding quality of creamery. Box and print butters are in lighter demand with the approach of cold weather, as many who take box butter in hot weather find that the tub butter will keep long enough for their purpose. Extra box creamery, however, commands one-half cent premium over corresponding grades of tub butter. Storage goods are in considerable demand with the advancing prices of fresh made. Price of storage is about one-half cent below corresponding fresh receipts.

Receipts of butter are gradually decreasing, but are still well ahead of last year, and storage stock does not seem to be much needed with the present large supply of fresh goods. While the price of choice creamery hold steady because of the small proportion of such in present receipt; the lower grades are abundant and hard to sell. Buyers, while not demanding lower prices, are very particular about the quality, and not many inquire for the lowest grades at any price. Receipts of box butter are thirty to thirty-five per cent. larger than at this time last year. The stock in storage actually increased during October, while last year during the same month it decreased nearly ten thousand tubs. While receipts have been so much larger the consumptive demand has been hardly four per cent. greater than that of the same period last year. It is hard to see how this continued high level of receipts can last much longer in view of the beginning of the dry feed season and the large demand for milk for various purposes at this time of the year.

The Boston cheese market is firm, with moderate demand and no special change in price. Some special marks, however, exceed quotations given, but do not give a fair idea of the general market. Lower grades are in considerable demand, a large part of the consuming trade preferring to save money at the expense of quality.

The New York butter market, in much the same condition as at the close of last week. General trading is only moderate.

The comparatively short supply of strictly fancy fresh creamery enables receivers to get about 24 cents for such, but lines are being drawn very closely on quality and the average run of fine marks can be bought for less. The great bulk of the stock from all sections is more or less defective and very little of it will pass technical inspection. The medium to choice grades of fresh are interfered with largely by held creamery, which is offering at 22 to 23 cents for strictly fancy. The latter goods are having a moderately distributing trade; not so much in a wholesale way as in the use by shippers of stock which they had put away. Very little dairy butter is arriving and comparatively little wanted. Western packings of imitation creamery, factory and packing stock rule about steady, but are slow. The stock of the renovated has some call, but there is a narrow outlet for other grades.

Current cheese receipts continue to show up fairly liberal, but the bulk of late made is showing pasty and increasing late made defects, and having been hurried forward, close to the hoops are not properly cured, arriving green and dry, and such grades are receiving only moderate attention. Official quotations have been reduced a quarter of a cent on late made cheese, not on account of any weakness in the situation, but simply to cover the poorer quality. Fancy September quality full cream is scarce, out of cold storage, and holders remain fairly as firm in their views as heretofore.

Some of the country boards have wind up for this next week. Large cheese held with confidence owing to the comparatively light stocks at all points. Skims continue in moderate supply, and desirable grades are held firmly.

Cable advices from the principal markets of Great Britain to George A. Cochrane report butter markets somewhat firmer and prices a shade higher. Finest grades, Danish, 25 to 26 cents; Irish, 26 to 24 cents; Canadian, 23 to 24 cents; Australian, 23 to 24 cents; New Zealand, 22 to 23 cents; American Creamery, 26 to 22 cents; ladies, 18 to 19 cents. Cheese markets are higher with the demand large and active. Finest American and Canadian, 12 to 13 cents.

F. H. Keeler & Co., New York: The feeling of anxiety as to the outcome of the heavy storage holdings has caused a general desire on the part of jobbers to reduce their own holdings of reserve stock, and many of them have continued to use these goods to the neglect of secondary grades of fresh. But this course is gradually wearing down the stock of butter lying between receivers and retailers. Many jobbers seem to have enough reserve stock to last them for some time to come, but some of the smaller holders are likely to be coming back to the wholesale market from time to time, and with a further reduction in receipts there is ground for the hope that accumulations in first hands may soon begin to work down.

So far the movement in secondary and under grade fresh stock has been slow and unsatisfactory; receivers have had little difficulty in moving the strictly fancy goods, but it has been hard to get buyers to take "the next best" quality, though some lots may have been accepted which would not have been satisfactory last week. Qualities showing any material defects have continued very slow at prices that holders have cared to accept, though occasional sales of common to very fair goods have been reported at a range of 18 to 21 cents. Sales under the call today were one hundred tubs extra creamery at 24 cents, twenty-five tubs at 2½ cents and twenty-five tubs, eighty-nine score, at 21½ cents.

As dealers have continued anxious to sell their own holdings of storage butter, there has been little call for this class of stock on the wholesale market. Occasional sales have been reported—generally at about 22 cents for choice quality—but there is no general movement as yet. Holders are evidently anxious to see an outlet, but they are not attempting to force sales at the prices which would be necessary to stimulate speculative buying, and are simply awaiting developments.

Boston Milk Supply.

The following statement, compiled from figures furnished by the companies, shows the quantities of milk brought into Boston during the month of October, 1905, by the three companies: Boston & Albany, 457,418 quarts, Boston & Maine 4,296,463 quarts, New Haven, 1,849,900 quarts, New York, 1,849,900 quarts.

The figures for September were as follows: Boston & Albany, 1,426,978 quarts, Boston & Maine 6,838,342 quarts, New York, New Haven & Hartford 1,680,084 quarts, compared with Boston & Albany, 1,483,694 quarts, Boston & Maine 6,370,900 quarts, New York, New Haven & Hartford 1,730,497 quarts for the month of August, 1905.

Crops Make Good Showings.

The crop reporting board of the Bureau of Statistics of the Department of Agriculture finds from the reports of the correspondents and agents of the bureau that the preliminary returns on the production of corn in 1905 indicate a total yield of about 2,707,594 bushels, or an average of 28.8 bushels an acre, as compared with an average yield of 26.8 bushels, as finally estimated in 1904, 25.5 bushels in 1903, and a ten-year average of 24.3 bushels.

The general average of corn, as to quality, is 90.6 per cent., as compared with 86.2 last year, 83.1 in 1903 and 80.7 in 1902. It is estimated that about 3.3 per cent. of the corn crop of 1904 was still in the hands of farmers on Nov. 1, 1905, as compared with 3.6 per cent. of the crop of 1903 in farmers' hands on Nov. 1, 1904, 5.2 per cent. of the crop of 1902 in farmers' hands on Nov. 1, 1903, and 1.9 per cent. of the crop of 1901 in farmers' hands on Nov. 1, 1902.

The preliminary estimate of the average yield per acre of buckwheat is 19.3 bushels, against an average yield of 18.9 bushels in 1904, 17.7 bushels in 1903, and a ten-year average of 18.3 bushels.

The preliminary estimate of the average yield for quality is ninety-three per cent., against 91.5 last year, 91.4 in 1903 and 88.1 in 1902.

The preliminary estimate of the average yield per acre of flaxseed is 11.2 bushels, as compared with a final estimate of 10.3.

Horse Owners! Use

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A Acid, Soothing, and Pus-
tulent.The safest, Best SPLITTER ever used. Takes
the place of all blisters or Blisters from the scald
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